

Appetizers

POACHED GULF JUMBO SHRIMPS
horseradish cocktail sauce
\$9.00 p/piece

CRAB & GREEN APPLE SALAD
\$22.00

TUNA TARTARE
sesame oil, ginger, capers, bell peppers
\$20.00

OVEN ROASTED OCTOPUS
fava beans, artichokes, garlic oil
\$20.00

CARAMELIZED SCALLOPS
cauliflower puree, “vin cotto”
\$21.00

PAN SAUTÉED CRISPY “FOIE GRAS” ■
rhubarb compote, balsamic reduction,
toasted homemade brioche
\$25.00

Soup & Salads

WILD MUSHROOMS SOUP
crispy chorizo ravioli
\$12.00

WARM GREEN ASPARAGUS & FRISÉE SALAD V
soft poached egg, mustard dressing, shiso cress
\$18.00

ROASTED BEET & GREEN BEANS SALAD V
cherry tomatoes, fried goat cheese, aromatic oil
\$19.00

ICEBERG & BLUE V
tomato, walnuts, bacon, herbs, chunky blue cheese
dressing
\$17.00

V = Vegetarian dishes

■ = Dish subject to an additional surcharge for our
MAP diners and Dine Around customers

Pasta

SAFFRON FLAVORED TAGLIATELLE V
green peas, broccoli, chickpeas, peperoncino,
basil oil, shaved Parmesan
\$18.00 / 28.00

HOUSE MADE PAPPARDELLE
braised short ribs, cipollini onions, natural jus,
Pecorino cheese, orange zest
\$20.00 / 29.00

LOBSTER RISOTTO
celery roots, chives, coral butter
\$22.00 / 38.00

From Our Grill

All served with garlic sautéed broccolini & homemade
fries

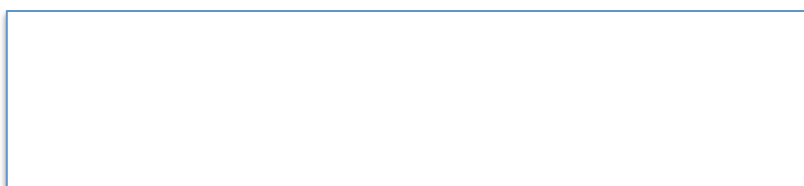
10OZ “ANGUS” RIB EYE STEAK \$40.00

8OZ FILET MIGNON \$44.00

AUSTRALIAN LAMB CHOPS \$42.00

And your choice of:

**THREE PEPPERCORN SAUCE
CHIMICHURRI SAUCE
BÉARNAISE SAUCE**



Executive Chef: Serge Bottelli
General Manager: Ennio Lucarini

Main Course

SESAME – GINGER - HONEY GLAZED SALMON
coconut rice, Bermuda carrots spaghetti
\$37.00

PORCINI MUSHROOMS CRUSTED SEA BASS
leek & potato fondue
\$41.00

BOUILLABAISSE REVISITED
Snapper, large shrimps, scallops, mussels, little neck clams,
tomato-saffron vegetable broth
\$41.00

GRILLED TUNA & LARGE PRAWN
bamboo infused rice, vegetable spaghetti,
carrot dressing
\$40.00

FREE RANGE CHICKEN BREAST
stuffed with wild mushrooms & spinach,
grilled vegetable tower, garlic mash
\$36.00

VEAL SCALOPPINE “OSCAR”
crab meat and green asparagus topped with Béarnaise,
goat cheese potato gratin, broccolini
\$41.00

TRADITIONAL VEAL “HOLSTEIN”
breaded veal escalope, topped with a fried egg,
roasted root vegetables, truffle fries
\$39.00

**SUN DRIED APRICOT & SAGE STUFFED
PORK TENDERLOIN**
peperonata, Rosemary jus, garlic mash
\$37.00

Please Note :
Prices are subject to 17% service charge.
Split items will incur a \$ 6.00 surcharge.